

Easy Drying Steps

1. Prep the produce by washing, removing skins (optional), stems and pits. Cut and slice evenly.
2. Arrange the racks in your oven so there will be at least three inches of space on the top and bottom of the oven.
3. Preheat the oven to the lowest temperature setting (below 175°) and line the cookie sheets with parchment paper.
4. Place the produce onto the parchment paper in a single layer, leave room between each piece.
5. Arrange the trays on the oven racks, leaving three inches between the trays and the sides of the oven.
6. Heat for one hour, and then turn the produce. Rotate trays.
7. Cook for 3 hours, checking periodically for desired dryness.